

## **ANAS AHMAD ALRAWASHDEH**

DATE OF BIRTH: 02/04/1976

PLACE OF BIRTH: AI KARAK - Jordan

NATIONALITY: JORDANIAN

STATUS; MARRIED

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### OBJECTIVES

Seeking a new challenge to improve and practice my skills.

### BRIEF INTRODUCTION:

- 26 years of experience in food and beverage services.
- Project planning, estimating and calculating costs.
- Team building and training.
- Planning kitchens and building a production line in proportion to the menu.
- Building and implementing the food and beverage menu.
- Calculating the cost of the product and proposing the selling price.
- Training and qualifying the team work on the requirements of public safety and food safety through HACCP and ISO program until reaching international standards.
- Managing and training – capacity building.
- Stakeholder engagement and relationship management (customers, suppliers)
- Creativity and continuous improvement.
- Attention to details and always aware of problems before they occur.
- Ability to hire, train, motivate, supervise and discipline all the kitchen employees.
- Ability to ensure all the equipment, utensils, accessories are at the right quality and standard.
- Prioritize Kitchen control. Ensure high quality and hygiene both for production and equipment.
- Maintain food cost at the minimum.

- Working in recently opened operations.
- Create and Engineering menus.
- Create buffet catering to up to 2000 people.

## **EXPERINCE:**

### **2022- present**

#### **Executive chef**

Rose garden, Taif, KSA for food and beverages.

Mallah restaurant and Mallah lounge - 500 person capacity.

Serve Saudi fusion cuisine - pre opining.

### **2020 – 2022**

#### **Executive chef & Operation Manager**

Arnoun for food and beverage services - Arnoun is a restaurant and a catering company, serving international menu.

### **2018 - 2020**

#### **Executive chef**

**Zein group Belgrad, Serbia** . Zein is an Arabic restaurants and catering with four branches of Arabic fast food restaurant spread across Serbia.

### **2017 – 2018**

#### **Operations Manager**

**Pepper & Pine** – Amman Pepper & Pine is all about clean food and real ingredients. The restaurant offers wholesome meals that are flavorful, fulfilling, natural and fast. Pepper & Pine looks to becoming a global player is the fast casual dining space with its offering, looking at destination such as London and Dubai in the near future.

#### **Responsibilities:**

- I was responsible for the opening of the restaurant's first store,
- Building the teams needed in the kitchen and service,
- Handling the inventory and suppliers throughout the opening few months.
- Worked closely with the kitchen to focus on waste minimization
- Working on new items to be added to the menu.

- I was responsible for overseeing HR duties and cash flow management.

## **2014 – 2018**

### **Executive Chef**

**The Dome** - Amman A venue specialized in hosting weddings, live concerts, Business and organizational events, conferences and exhibitions situated on the beautiful outskirts of the capital. A catering company supporting Corporate catering requirements, humanitarian efforts across a number of refugee camps.

## **2012 – 2014**

### **Executive chef**

#### **Ibis Hotel Amman – Accor Group**

180 room /Three outlets including main restaurant and bar and six conference rooms.

Serving breakfast , lunch & dinner proximately for 700 person .

Responsibilities:

- Train and hiring the staff
- Set the menus for all facilities and control the cost.
- Management of 5 conference room include coffee break menus and lunch menus
- Banqueting ballroom for 250 person.

## **2008 - 2012**

### **Executive Chef**

#### **Action target club Amman – JORDAN**

Gun shooting club and international restaurant, events club and banqueting.

## **2006 - 2008**

### **Executive Sous Chef**

#### **Dunes Club Amman – JORDAN & LEBANON ( LE ROYAL GROUP)**

(Exclusive multi-sports and social club comprised of nine food and beverage outlets providing finest culinary standards, catering facilities for up to 1500 guests and one of the most luxurious fitness centers in the Middle East)

## **2005 - 2006**

### **Executive Chef**

Future Hayyat Amman - JORDAN

International Restaurants chain Branches in Amman - Beirut- Kuwait, (i.e. Broadway cafe, Al Nar, Australia, & Al Bal Restaurant).

**2000 - 2005**

**Senior Sous Chef**

**Dunes Club Amman, JORDAN. ( LE ROYAL GROUP)**

(Chef In Charge For Six Months Replacing The Executive Chef During His Absence. 2004 Dunes Club Amman)

**1999 - 2000**

**Chef De Patrie**

San Gennaro Primo Barge, BERUIT- LEBANON

Private catering company on a Floating boat on the shores of Lebanon serves the international staff of the company, specialized in Italian food.

**1999 - 1999**

**Assistant Pastry Chef**

**Rimal Club&chalets Jounieh, Lebanon**

500 rooms and chalets with 8 Restaurants including a huge banquet hall serves up to 1500 guests a day

**1998 - 1999**

**Chef De partie**

Showbiz Pizza Place, ZOUK MUSBEH - LEBANON.

Complex of 3 Restaurants, Cinemas and kids games, serves average of 4000 guests daily specializes in American, Chinese and Italian cuisines.

**1996 - 1998**

**Demi Chef, Bel Horizon Country Club, Lebanon.**

Gated Community - Private village / 250 villa, sport club with 5 outlet and banqueting

**EDUCATION:**

Baccalaureate Muta High School - Karak

**SPECIAL EXPERIENCES**

- 130 Series At LBC Lebanon TV with Chef Nehme 1997
- 3-year Cooking Lessons at Dunes Club for Guest as a trainer.
- Food Recipes and Preparation At Rama Magazine & Grapefruit Magazine

- Food Recipes and Preparation at Layalina International Magazine

#### **COURSES:**

- HACCP – Third Grade from the royal society for the promotion of health UK
- Fundamentals of Food Hygiene - The Royal Society for The Promotion of Health (UK)
- Fundamentals of HACCP - The Royal Society for The Promotion of Health (UK)

#### **TRAINING:**

* Iso training	(Jan 2013)	Ibis Hotel
* Team Belding Training	(Aug 2012)	Ibis Hotel
* Management Training, Beirut	(May 2004)	Le Royal
* Menu Planning & Costing Training Session, Beirut	(Dec 2004)	Le Royal

#### **WORK SHOPS**

* (Communication Skills) Workshop	(April 2005)	Dunes Club - Amman
* (Motivation) Workshop	(April 2005)	Dunes Club - Amman
*(Empowerment) Workshop	(April 2005)	Dunes Club - Amman
*(Managing Conflict) Workshop	(April 2005)	Dunes Club - Amman
*(problem Solving) Workshop	(April 2005)	Dunes Club - Amman
*(Costumer Focus) Workshop	(April 2005)	Dunes Club - Amman
*Hygiene Training	(June 2005)	Dunes Club - Amman
* (Empowerment Managing Conflict)	(Dec 2000)	Dunes Club - Amman
*Training Skills	(Nov 2000)	Dunes Club - Amman
* Interviewing Skills (Counseling Skills)	(Nov 2000)	Dunes Club - Amman

#### **Languages:**

Arabic: Mother Tongue  
 English: good  
 Serbian: fare